STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIP	E CONSTRUCTION	ON	(X3) DATE		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING	00		COMPL	
		155752	B. WING			12/18/	2013
	PROVIDER OR SUPPLIE	R AND MEMORY CARE CENTER	183	EET ADDRESS, C 25 BAILEY A UTH BEND, II			
(X4) ID	SUMMARY S	STATEMENT OF DEFICIENCIES	ID	PRO	OVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	NCY MUST BE PRECEDED BY FULL	PREFI	X (EACH C	CORRECTIVE ACTION SHOULD BE EFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG	REGULATORY OF	R LSC IDENTIFYING INFORMATION)	TAC	i	DEFICIENCY)		DATE
F000000	State Licensur included the In Complaint #IN Complaint #IN Unsubstantiate evidence.  Survey dates: 17, and 18, 20  Facility Number Provider Number AIM Number: 20  Survey Team: Shauna Carlso Lora Swanson Julie Baumgar Shelly Vice, RI 2013)	00136273.  00136273- ed due to lack of  December 12, 13, 16, 13  er: 004732 per: 155752 200808300  on, RN - TL , RN tner, RN N (12/13 and 12/18, ms, RN (12/12 and ype:	F000000				

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

(X6) DATE

Any defiencystatement ending with an asterisk (\*) denotes a deficency which the institution may be excused from correcting providing it is determined that other safegaurds provide sufficient protection to the patients. (see instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID:

MVMP11 Facility ID:

004732

TITLE

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CO		(X3) DATE SURVEY COMPLETED	
AND PLAIN	OF CORRECTION	155752	A. BUILDING	00	12/18/2013
		.00.02	B. WING	ADDRESS, CITY, STATE, ZIP CODE	.=/.10/2010
NAME OF P	ROVIDER OR SUPPLIER			BAILEY AVE	
MORNIN	GSIDE NURSING A	AND MEMORY CARE CENTER	SOUTH	H BEND, IN 46637	
(X4) ID		FATEMENT OF DEFICIENCIES	ID	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE	(X5)
PREFIX TAG	`	CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	PREFIX TAG	CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	COMPLETION DATE
	Total: 39	·			
F000226 SS=D	These deficient findings cited in 410 IAC 16.2.  Quality Review December 26, 2 Meredith, R.N.  483.13(c) DEVELOP/IMPLM ETC POLICIES The facility must dwritten policies and mistreatment, neg residents and mist property.  Based on interview, the faci policy and procoof new employee employee reconfindings includ On 12/18/13 at the record for Findings includ On 12/18/13 at the record for Fin	2013 by Brenda  JENT ABUSE/NEGLECT,  evelop and implement d procedures that prohibit lect, and abuse of appropriation of resident  view and record lity failed to follow edure for screening ees for 1 of 5 rds reviewed. (RN #5)  e:  10:35 AM, review of RN (Registered	F000226	There were no residents affect by this citation. An audit of employee files will be conduct by the Administrator or design to ensure at least two reference have been contacted and documented in the employee file. A checklist is utilized to ensure employee files are complete, including obtaining least two reference checks. The Administrator or designee is responsible for obtaining reference checks. The checklist for new employees will be reviewed within 10 days of hir ensure references have been obtained. The Quality Assurant Committee will review the	at The sts e to ce
	On 12/18/13 at	11:40 AM, interview		checklists for new employees three months to determine	for

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet

Page 2 of 18

PRINTED: 01/21/2014 FORM APPROVED OMB NO. 0938-0391

	TOF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA OF CORRECTION IDENTIFICATION NUMBER: 155752	(X2) MULTIPLE CO A. BUILDING B. WING	ONSTRUCTION  OO	(X3) DATE SURVEY COMPLETED 12/18/2013
	ROVIDER OR SUPPLIER GSIDE NURSING AND MEMORY CARE CENTER	18325 E	ADDRESS, CITY, STATE, ZIP CODE BAILEY AVE I BEND, IN 46637	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	(X5) COMPLETION DATE
	with the Administrator indicated it was facility policy to have 2 references completed in employee files.  On 12/18/13 at 11:45 AM, review of		whether or not at least two references have been obtaine If 100% compliance is reached the monitoring by the Quality Assurance Committee will end	d,
	On 12/18/13 at 11:45 AM, review of the "Abuse Prevention and Reporting Policy" received from the Administrator on 12/17/13 at 1:15 PM, indicated "Applicants will have employment references, professional licensure or certifications,validated prior to employment to determine if any past history exists relative to their employment history and competency"  On 12/18/13 at 2:44 PM, review of the "Employment Policy" received from the DON (Director of Nursing) at this time indicated "Each applicant will be screened for a history of abuse, neglect or mistreating residents. This includes requesting information from previous employers, and checking with appropriate licensing boards and registries and at least 2 references verified in writing and maintained in the employee personnel file"			
	3.1-28(a)			

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet

Page 3 of 18

PRINTED: 01/21/2014 FORM APPROVED OMB NO. 0938-0391

	IT OF DEFICIENCIES OF CORRECTION	X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 155752	(X2) MULTIPLE CO  A. BUILDING  B. WING	00	— COM	TE SURVEY TPLETED 18/2013		
		AND MEMORY CARE CENTER						
(X4) ID PREFIX TAG	(EACH DEFICIE	STATEMENT OF DEFICIENCIES NCY MUST BE PRECEDED BY FULL R LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF COR (EACH CORRECTIVE ACTION SI CROSS-REFERENCED TO THE A DEFICIENCY)	HOULD BE	(X5) COMPLETION DATE		

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet

Page 4 of 18

PRINTED: 01/21/2014 FORM APPROVED OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES XI) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:  155752		(X2) MULTIPLE CO A. BUILDING B. WING	00	(X3) DATE SURVEY  COMPLETED  12/18/2013	
	PROVIDER OR SUPPLIE	R AND MEMORY CARE CENTER	18325 I	ADDRESS, CITY, STATE, ZIP CODE BAILEY AVE I BEND, IN 46637	
(X4) ID PREFIX TAG	(EACH DEFICIEN	STATEMENT OF DEFICIENCIES NCY MUST BE PRECEDED BY FULL R LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRI DEFICIENCY)	(X5) COMPLETION DATE

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 5 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		X2) MULTIPLE CONSTRUCTION (X3) DATE SURVEY			SURVEY		
AND PLAN C	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING 00 COMPLETED			ETED	
		155752	B. WIN			12/18/	2013
			b. WIN		ADDRESS, CITY, STATE, ZIP CODE		
NAME OF PI	ROVIDER OR SUPPLIER	L			BAILEY AVE		
MORNING	GSIDE NURSING A	AND MEMORY CARE CENTER			BEND, IN 46637		
(X4) ID	SUMMARY S	TATEMENT OF DEFICIENCIES	ID PROVIDER'S PLAN OF CORRECTION		PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	`	CY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG		LSC IDENTIFYING INFORMATION)	1	TAG	DEFICIENCY)		DATE
F000279 SS=D		(k)(1) REHENSIVE CARE					
	PLANS A facility must use the results of the assessment to develop, review and revise the resident's comprehensive plan of care.						
	The facility must d	levelop a comprehensive					
		resident that includes					
		tives and timetables to					
		medical, nursing, and					
		osocial needs that are omprehensive assessment.					
	identified in the co	impremensive assessment.					
	The care plan must describe the services						
	that are to be furni	ished to attain or maintain					
		est practicable physical,					
		nosocial well-being as					
		83.25; and any services ise be required under					
		ot provided due to the					
		e of rights under §483.10,					
		to refuse treatment under					
	§483.10(b)(4).						
	Based on interv	view and record	F00	0279	The care plan for resident #33		01/17/2014
	review, the faci	lity failed to develop a			was updated to include nutrition or dietary concerns. Other	n	
	plan of care rel	ated to nutrition for 1			residents who have the potent	ial	
	resident in a sa	ample of 3 reviewed			to be affected were identified		
	for weight loss.	(Resident #33)			through a facility audit conduct	ted	
	_				by the Dietary Manager. the		
	Findings includ	e:			Dietary Manager was inservice		
	<del>-</del>				regarding updating care plans and follow through with physic		
	On 12-18-2013	at 11 A.M., review of			and/or dietician recommendati		
		tisk Assessment"			as well as other	5.10	
		7-16-2013 by the RD			recommendations. The audit v	vill	
	•	etician) indicated			be completed by 1/17/2014. C		
	"Overall Risk Category: high"				plans will be updated within 48	3	
	Overall Nisk	Category, mgn			hours following dietician and	ıf	
	On 12-18-2013	at 11:15 A.M.,			physician recommendations. I items are added to resident	II	

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 6 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CO	ONSTRUCTION	(X3) DATE SURVEY		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING	00	COMPLETED	
		155752	B. WING		12/18/2013	
NAME OF B	AD CAMPED OR GARDA IED		STREET A	ADDRESS, CITY, STATE, ZIP CODE		
NAME OF P	ROVIDER OR SUPPLIER		18325 E	BAILEY AVE		
MORNIN	GSIDE NURSING A	AND MEMORY CARE CENTER	SOUTH	I BEND, IN 46637		
(X4) ID		TATEMENT OF DEFICIENCIES	ID PROVIDER'S PLAN OF CORRECTION		(X5)	
PREFIX	`	CY MUST BE PRECEDED BY FULL	PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)		
TAG		LSC IDENTIFYING INFORMATION)	TAG	meals, those items will be note	DATE	
		ecord for Resident		on the care plan to reflect the	<del>s</del> u	
		liagnoses included		change in dietary interventions	s.	
	but were not limited to "seizure disorder, hypokalemia [low			The Dietary Manager		
				and Registered Dietician are		
		rheimer's dementia,		responsible to monitor to assu	re	
	depression, and	xiety"		compliance. The Quality Assurance Committee will revi	iow.	
				dietary care plans during the	CVV	
		2:45 P.M., review of		quarterly meetings to assure		
		are plans indicated		compliance. When the		
	there was no ca	are plan relating to		Committee determines 90%		
	nutrition or diet	ary concerns.		compliance, then monitoring	vill	
	Interview with 0	CDM (Certified Dietary		end.		
	· ·	is time indicated there				
	were no further	care plans related to				
	nutrition for Res	sident #33.				
	3.1-35(a)					
F000323	483.25(h)					
SS=D	FREE OF ACCIDE					
		RVISION/DEVICES				
	-	ensure that the resident lins as free of accident				
		sible; and each resident				
	receives adequate					
	assistance devices	s to prevent accidents.				
	Based on obse	rvation, interview and	F000323	No residents were affected by		
	record review,	the facility failed to		citation. The cabinet in the So Hall community bathroom was		
	properly store h	nazardous chemicals		locked immediately after the		
	used for cleanii	ng. This deficiency		Administrator was notified. A	lock	
	affected 1 of 2	halls.		was installed on the communit		
				shower room door 12/12/2013.		
	Findings includ	e:		The door is self-closing and lo		
				automatically. Residents will i	IUI	

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet

Page 7 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CONSTRUCTION (X3) DATE SURV			EY		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A DIH	LDING	00	COMPLETED	•
		155752	B. WIN			12/18/2013	3
			D. WIIV		ADDRESS, CITY, STATE, ZIP CODE		
NAME OF F	PROVIDER OR SUPPLIEF	8			BAILEY AVE		
MORNIN	GSIDE NURSING	AND MEMORY CARE CENTER			BEND, IN 46637		
(X4) ID	SUMMARY S	TATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	COM	MPLETION
TAG	REGULATORY OR	LSC IDENTIFYING INFORMATION)		TAG	DEFICIENCY)		DATE
	On 12-12-2013	3 at 11:00 A.M., two			be able to enter the shower ro	om	
	spray bottles, o	one labeled SNAP Air			unattended. All staff will be	_	
	Freshener and	one labeled RTU			inserviced 1/17/2014 regarding safety precautions and observ		
	Sanitizer, were	observed to be in an			areas which could pose a safe		
	unlocked overh	nead cabinet in the			risks for residents. All staff	,	
		munity bathroom.			members will observe the		
					cabinets and shower room on	a	
	On 12-12-2013	B at 11:05 A.M.,			daily basis to ensure that they		
		bottle of SNAP Air			remain locked and not access	ble	
		of RTU Sanitizer			to residents.The Director of Nursing, Administrator and		
					department managers will		
		in an unlocked			observe the cabinets and show	ver	
		net in the community			room during their rounds to		
	shower room ir	n the south hall.			ensure that they remain locked	t l	
					and not accessible to resident	3.	
		3 at 11:15 A.M., an			they will document on their		
	interview with t	he Administrator			rounds sheets that they have observed the cabinets and		
	indicated that r	esidents could			shower room to be locked.		
	wander in the b	pathrooms and			Round sheets will be reviewed		
	shower room.				during the Quality Assurance		
					meetings to ensure complianc	e.	
	Review of the I	Hazard			Round sheets are on-going.		
		n Standard Policy					
		the Administrator on					
		1:14 P.M., indicated					
	"1. The facility	•					
	_	e and storage is					
		•					
		to effectively contain					
	or separate ha						
		ther materials from					
	other areas of	tne racility."					
	3.1-45 (a)(1)						

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 8 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER: 155752  NAME OF PROVIDER OR SUPPLIER		(X2) MI A. BUII B. WIN	LDING G STREET A	ONSTRUCTION  00  ADDRESS, CITY, STATE, ZIP CODE	(X3) DATE S COMPL 12/18/	ETED	
MORNIN	GSIDE NURSING A	AND MEMORY CARE CENTER			BAILEY AVE I BEND, IN 46637		
(X4) ID PREFIX TAG	(EACH DEFICIEN	TATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIAT DEFICIENCY)	ΓE	(X5) COMPLETION DATE
F000325 SS=D	UNAVOIDABLE Based on a reside assessment, the faresident - (1) Maintains accer nutritional status, so protein levels, unle condition demonst possible; and (2) Receives a the a nutritional proble Based on interview, the facing develop and imigen interventions for who met the crisince admission weight loss for  Finding include  On 12-13-2013 record review of chart indicated included but we "seizure disort [low potassium dementia, agitate] [hypertension - depression, and on 12-13-2013 interview with Level assessment of the control of the co	view and record lity failed to assess, uplement dietary or 1 of 3 residents iteria for weight loss in. This resulted in Resident #33.  :  at 11:30 A.M., of Resident #33's his diagnoses ere not limited to order, hypokalemia ], Alzheimer's ation, htn high blood pressure], xiety"	F00	0325	Interventions for resident #33 have been put into affect which include 560 shakes at breakfar and dinner, ice cream at lunch and weights monitored weekly Other residents who have the potential to be affected will be identified through a facility audit completed by the Dietary Manager. Nutrition At Risk (Nameetings will be held at least of time weekly and as needed. At the meetings, residents who at at risk for nutrition will be reviewed, and appropriate interventions will be made. The meetings will be attended by the Dietary Manager, Director of Nursing, Administrator and oth department managers as deer appropriate. Minutes for the meeting will be kept. An insert for appropriate personnel was held during the NAR meeting of 1/9/14. The Quality Assurance Committee will review the minutes for the meetings at lead quarterly to ensure compliance.	st, AR) one st re er ned vice on	01/17/2014

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet

Page 9 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MU	JLTIPLE CO	NSTRUCTION	(X3) DATE		
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUII	DING	00	COMPL	
		155752	B. WIN			12/18/	2013
NAME OF P	PROVIDER OR SUPPLIER				ADDRESS, CITY, STATE, ZIP CODE		
MODAUN	COURT NILIBOUNG	AND MEMORY OF SENTER			BAILEY AVE		
MORNIN	GSIDE NURSING A	AND MEMORY CARE CENTER		SOUTH	BEND, IN 46637		
(X4) ID		TATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX TAG	``	CY MUST BE PRECEDED BY FULL  LSC IDENTIFYING INFORMATION)		PREFIX TAG	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA' DEFICIENCY)	ΓE	COMPLETION DATE
TAG		,	+	IAG			DATE
	nutritional supp	mernent.					
	On 12-13-2013	at 12:45 D M					
		ecord for Resident					
		physician's orders of					
	·	nechanically soft]"					
	_	7-15-2013, "lasix					
		[milligrams]give 1					
		ce a day", and no					
	_	element had been					
	ordered. Furthe						
	physician order	rs indicated "weight					
	•	ng 9-5-2013. Review					
	of weight log fo	r Resident #33					
	indicated no we	eights had been					
	completed betv	veen 11-1-2013 and					
	12-9-2013.						
	An initial "Nutri	tion Risk					
	Assessment" c	ompleted on					
	•	ne RD (Registered					
	· ·	ated a height of 70					
		ission weight of					
		resulting in a BMI					
	` ,	lex) of 30, and a					
		ght of > (greater than)					
	· ·	ne assessment also					
	indicated Resid						
		tional risk factors					
	related to his d	•					
	Alzheimer's de						
	*	d was at risk for					
	altered nutrition						
		take being less than					
	76%. Further re	eview of the					

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 10 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) M	ULTIPLE CO	NSTRUCTION	(X3) DATE S	SURVEY	
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	Δ RIII	LDING	00	COMPL	ETED
		155752	B. WIN			12/18/	2013
			D. (111		ADDRESS, CITY, STATE, ZIP CODE	<u> </u>	
NAME OF F	PROVIDER OR SUPPLIEF	₹			BAILEY AVE		
MORNIN	GSIDE NURSING	AND MEMORY CARE CENTER			BEND, IN 46637		
(X4) ID	SUMMARY S	TATEMENT OF DEFICIENCIES		ID	ID PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	(EACH DEFICIEN	ICY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	TE	COMPLETION
TAG	REGULATORY OR	LSC IDENTIFYING INFORMATION)		TAG	DEFICIENCY)		DATE
	assessment in feeds himself.	dicated Resident #33					
	leeus minseii.						
	On 12-16-2013 at 2:00 P.M., review						
	of a Nurses No	ote dated 12-15-2013					
	indicated "Ale	ert c [with] confusion					
		this ResidentFeeds					
	self requiring m						
		it to eat past few					
	_	irse attempted to					
		dg [feeding], resident					
		0 - 0-					
	became agitate	<del>2</del> 0					
	Review of the	weight log indicated					
		2013 and 12-9-2013,					
		eight went from 219					
		pounds, which is an					
	11.7% weight I	-					
	Ti.770 Weighti	055.					
	On 12-18-2013	3 at 11:12 A.M.,					
	review of a fax	tramission sheet					
	received from I	Medical Records					
	employee indic	cated Resident #33's					
	1 '	been notified of					
	' '	fax on 12-13-2013 at					
		fax transmission					
		t of 13 residents in					
		ir current weight and					
		eight loss percentage.					
		note to the physician					
		of the fax transmission					
		d "[Name of physician]					
	_	veight] sheets for					
		s. Starred residents					
	already have s	upplement orders"					

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 11 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA			(X2) MU	JLTIPLE CO	ONSTRUCTION	(X3) DATE	
AND PLAN	OF CORRECTION	IDENTIFICATION NUMBER:	A. BUII	DING	00	COMPL	
		155752	B. WIN	G		12/18/	2013
NAME OF D	PROVIDER OR SUPPLIER		•	STREET A	ADDRESS, CITY, STATE, ZIP CODE		
NAME OF P	KOVIDEK OK SUPPLIER			18325 E	BAILEY AVE		
MORNIN	GSIDE NURSING A	AND MEMORY CARE CENTER		SOUTH	BEND, IN 46637		
(X4) ID	SUMMARY S	TATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	`	CY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA	ΤE	COMPLETION
TAG		LSC IDENTIFYING INFORMATION)		TAG	DEFICIENCY)		DATE
		name was on the list					
		e a star next to his					
	name, indicated	d he did not have a					
	nutritional supp	lement ordered.					
	On 12-18-2013	at 2:00 P.M., review					
		ote signed by the					
		Dietary Manager)					
	dated 12-16-20	, ,					
		ate-resident has had					
		eight loss of 10% in					
	30 days. Resid	•					
	1	t diet and is eating					
	50-75% @ [at]	——————————————————————————————————————					
		etimes plays in his					
		eating. Will refer to					
		ow up and continue					
		Review of the dietary					
		the RD (Registered					
	Dietician) dated						
		) progress note:					
		ed 2* [secondary] to					
		t [weight] loss of					
		in 5 weeks10.3%					
		I hold on requesting					
		t this timeif wt loss					
		significant, request 60					
	cc [cubic centir	-					
		plement] med pass					
	QID [four times	a day]"					
	On 12_18 2012	at 2:30 P.M., review					
		it at Risk- Weight					
		•					
		licy received from the					
	Auministrator o	n 12-18-2013 at 10					

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 12 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER: 155752		(X2) MULTIPLE CO A. BUILDING B. WING	ONSTRUCTION  00	(X3) DATE SURVEY COMPLETED 12/18/2013	
	PROVIDER OR SUPPLIEI	AND MEMORY CARE CENTER	STREET A 18325 E	ADDRESS, CITY, STATE, ZIP CODE BAILEY AVE I BEND, IN 46637	
(X4) ID PREFIX TAG	(EACH DEFICIEN	TATEMENT OF DEFICIENCIES ICY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA' DEFICIENCY)	(X5) COMPLETION DATE
F000371 SS=F	have lost 10 podietary will pretwice daily"  3.1-46 (a)(1)  483.35(i) FOOD PROCURE	,			
	The facility must - (1) Procure food f considered satisfa local authorities; a (2) Store, prepare under sanitary col Based on obse review, the fact and serve food conditions. Thi potential to affa who received r kitchen.  Findings include On 12/17/13 at Dietary Manag observed servi gloved hands, food and bega	rom sources approved or actory by Federal, State or and and serve food additions ervation and record allity failed to distribute a under sanitary s deficiency had the ect 37 of 37 residents meals from 1 of 1	F000371	No residents were affected by citation. The policy and procedure for glove usage is posted in the kitchen. The Dietary Manager reviewed the policy and procedure regarding glove usage on 12/19/213. The Registered Dietician will conduan inservice for the Dietary Manager and dietary staff regarding proper glove usage 1/8/2014. The dietary staff including the dietary manager be monitored daily for 2 weeks the Dietary Manager or design utilizing a checklist to ensure sare using gloves properly. The monitoring will continue at lease every 30 days for two months until 100% compliance is	g ne uct on will s by nee staff en st

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 13 of 18

PRINTED: 01/21/2014 FORM APPROVED OMB NO. 0938-0391

AND PLAN OF CORRECTION    156752	STATEMEN	STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA					(X3) DATE S	
MORNINGSIDE NURSING AND MEMORY CARE CENTER  (X4) ID SUMMARY STATEMENT OF DEFICIENCIES PRIERY (BACIT DEPLETATION AND IN PRICEIDED BY PILL). TAG  RECOLLATORY OR LECEIDENTIFY MISS THE PRICEIDED BY PILL). TAG  PRIERY Depert Owel. The Dietary Manager then proceeded to open the oven door and the microwave door with her gloved hands. After opening the oven and microwave door the Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedures should be followed: 3. After working with unclean equipment, work surfaces	AND PLAN	AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING 00			COMPLETED	
MORNINGSIDE NURSING AND MEMORY CARE CENTER    18325 BALLEY AVE   SOUTH BEND, IN 46637	155752		B. WIN	G		12/18/	2013	
MORNINGSIDE NURSING AND MEMORY CARE CENTER    CAM   D	NAME OF D	DROVIDED OD GUDDI IED		•	STREET A	ADDRESS, CITY, STATE, ZIP CODE		
SUMMARY STATEMENT OF DEFICIENCIES   ID   PROFESS   CACH DEFICIENCY MUST BE PRECEDED BY FULL   TAG   REGULATORY OF LSC IDENTIFYING INFORMATION)	NAME OF PROVIDER OR SUPPLIER				18325 E	BAILEY AVE		
REFIX TAG REGULATORY OR LOS CIDENTIFYING INFORMATION PATE  paper towel. The Dietary Manager then proceeded to open the oven door and the microwave door with her gloved hands. After opening the oven and microwave door the Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated " Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling froct8. Before and after removing gloves Handwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperature Disposable gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled	MORNIN	GSIDE NURSING A	AND MEMORY CARE CENTER		SOUTH	BEND, IN 46637		
TAG REGULATORY OLS CIRCUMSTER PRICEDED BY FULL TAG REGULATORY OLS CIRCUMSTER PRICEDED BY FULL TAG REGULATORY OLS CIRCUMSTER PRICED BY FULL TAG REGULATORY OLS SHAPE B	(X4) ID	SUMMARY S'	TATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
paper towel. The Dietary Manager then proceeded to open the oven door and the microwave door with her gloved hands. After opening the oven and microwave door the Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled	PREFIX	(EACH DEFICIEN	CY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)  noted. The Quality Assurance	F	COMPLETION
then proceeded to open the oven door and the microwave door with her gloved hands. After opening the oven and microwave door the Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled	TAG	REGULATORY OR	LSC IDENTIFYING INFORMATION)		TAG		DATE	
door and the microwave door with her gloved hands. After opening the oven and microwave door the Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves will wash their hands after removing soiled		paper towel. Th	ne Dietary Manager					
her gloved hands. After opening the oven and microwave door with Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		then proceeded	d to open the oven		checkli			
her gloved hands. After opening the oven and microwave door the Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		door and the m	icrowave door with				100	
oven and microwave door the Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		her gloved han	ds. After opening the				ice.	
Dietary Manager did not change her gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
gloves or wash her hands.  On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3.  After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Lised gloves are to be discarded. Employees will wash their hands after removing soiled						_		
On 12/18/13 at 10:05 A.M., record review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperature Disposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled			•					
review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		J						
review of the current policies titled "Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		On 12/18/13 at	10:05 A.M., record					
"Handwashing" and "Disposable Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		review of the cu	urrent policies titled					
Gloves" received from the Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
Administrator indicated "Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		_	•					
"Appropriate handwashing procedure should be followed: 3. After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
procedure should be followed: 3.  After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
After working with unclean equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures:  2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled			•					
equipment, work surfaces4. Before preparing or handling food8. Before and after removing glovesHandwashing procedures: 2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		l •						
Before preparing or handling food8. Before and after removing glovesHandwashing procedures:  2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		1						
food8. Before and after removing glovesHandwashing procedures:  2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4.  Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		1 : :						
glovesHandwashing procedures:  2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4.  Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
2. Vigorously lather hands with soap and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled			•					
and rub them together, creating friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		•	• .					
friction to all surfaces, for ten (10) to fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
fifteen (15) seconds under a moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		friction to all surfaces, for ten (10) to fifteen (15) seconds under a						
moderate stream of running water, at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
at a comfortable temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
temperatureDisposable gloves will be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
be used when manual contact with ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
ready to eat food is unavoidable4. Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
become soiled, torn or the task is changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled		Change gloves when they have become soiled, torn or the task is changed. Used gloves are to be						
changed. Used gloves are to be discarded. Employees will wash their hands after removing soiled								
discarded. Employees will wash their hands after removing soiled								
hands after removing soiled								
gloves"	hands after removing soiled							
		gloves"						

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 14 of 18

	TOF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA OF CORRECTION IDENTIFICATION NUMBER: 155752	(X2) MULTIPLE CO A. BUILDING B. WING	OO	(X3) DATE SURVEY COMPLETED 12/18/2013		
	PROVIDER OR SUPPLIER GSIDE NURSING AND MEMORY CARE CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE  18325 BAILEY AVE SOUTH BEND, IN 46637				
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES  (EACH DEFICIENCY MUST BE PRECEDED BY FULL  REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	(X5) COMPLETION DATE		
	3.1-21(i)(3)					
F000460 SS=E	483.70(d)(1)(iv)-(v) BEDROOMS ASSURE FULL VISUAL PRIVACY Bedrooms must be designed or equipped to assure full visual privacy for each resident.  In facilities initially certified after March 31, 1992, except in private rooms, each bed must have ceiling suspended curtains, which extend around the bed to provide total visual privacy in combination with adjacent walls and curtains.  Based on observation and interview, the facility failed to provide privacy curtains for 4 of 39 beds affecting 4 of 39 residents. (Residents #6, #24, #36, and #27)  Findings include:  On 12-12-2013 between 11:10 A.M and 11:30 A.M., observation of the beds in Room 100-1, Room 103-2, Room 111-2, and Room 114-1 were not equipped with privacy curtains.  On 12-13-2013 at 11:15 A.M., observation of Room 100-1 and Room 114-1 were not equipped with privacy curtains.	F000460	The privacy curtain to room 12 was installed on 12/19/2013. tour of resident rooms to ensuall beds are equipped with privacurtains was conducted by the maintenance and housekeepin department. There were no obeds without privacy curtains. housekeeping staff is instructed to observe privacy curtains in resident rooms on a daily basis the housekeeping staff was inserviced on 12/18/2013. All staff will be inserviced 1/17/20. If a privacy curtain is missing, then the housekeeping staff wonotify the Administrator or designee so that a replaceme curtain can be obtained. The Administrator, Director of Nursand other department managers will observe for privacurtains during facility rounds,	A re vacy e ng ther The ed all s.		

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet

Page 15 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CO	ONSTRUCTION	(X3) DATE SURVEY	
AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING 00		COMPLETED	
155752		B. WING		12/18/2013	
				ADDRESS, CITY, STATE, ZIP CODE	
NAME OF F	PROVIDER OR SUPPLIE	R			
MODNIN	COIDE MUDOIMO	AND MEMORY CARE CENTER		BAILEY AVE I BEND, IN 46637	
MORININ	GSIDE NURSING	AND MEMORY CARE CENTER	30011	1 BEND, IN 40037	
(X4) ID	SUMMARY STATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF CORRECTION	(X5)
PREFIX	(EACH DEFICIEN	NCY MUST BE PRECEDED BY FULL	PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA DEFICIENCY)	TE
TAG	REGULATORY OF	R LSC IDENTIFYING INFORMATION)	TAG	DEFICIENCY)	DATE
	On 12-17-2013	3 at 8:19 A.M.,		and will document on their rou	
	observation of	Room 114-1 was not		sheets that privacy curtains ar	e
	equipped with	a privacy curtain.		equipped in each room and	
				bed.The Quality Assurance	1-
	On 12-18-13 a	t 10 A M an		Committee will review the roun	
		•		sheets for three months to ver that each bed is equipped with	-
	interview with			privacy curtain. Facility rounds	
		they did not have a		continue on a daily basis.	,
		o privacy curtains			
	however it is h	er expectation that all			
	beds have a privacy curtain.				
	-				
	3.1-19 (I)(7)				
	(1)(1)				
F009999					
			F009999	No residents were affected by	this 01/17/2014
	3.1-14 PERSONNEL			citation. the orientation check	
				for employee #1 and employe	e
	(a) Each facility	y shall maintain		#4 have been completed. An	
	` ''			audit of employee files will be	
		curate personnel		conducted by the administrato	
		employees. The		designee to ensure the files an complete to include an orienta	
	personnel records for all employees			checklist and or verification of	
	shall include the following:			competency in the employee's	
	(7) documenta	tion of orientation to		specific job duty. A checklist fo	
		to the specific job		new employee files includes	
	skills.	, ,		verification for completion of	
				orientation to specific job	
	This state rule	was not met as		duties.The checklists for new	
		was not met as		employees will be reviewed by	
	evidenced by:			Administrator or designee with	
	l			10 days of hire to ensure gene	erai
	Based on record review and interview, the facility failed to ensure			and job specific orientation is complete. Personnel responsi	ble
				for ensuring files are complete	
	documentation	of job orientation was		were inserviced on 12/19/2013	
	complete for 2	-		The Quality Assurance	
				Committee will review the	

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet

Page 16 of 18

STATEMENT OF DEFICIENCIES X1) PROVIDER/SUPPLIER/CLIA		(X2) M	ULTIPLE CO	NSTRUCTION	(X3) DATE S	SURVEY	
AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING 00			COMPLETED		
155752		B. WIN			12/18/	2013	
				STREET A	ADDRESS, CITY, STATE, ZIP CODE		
NAME OF PROVIDER OR SUPPLIER				18325 E	BAILEY AVE		
MORNIN	GSIDE NURSING A	AND MEMORY CARE CENTER		SOUTH	BEND, IN 46637		
(X4) ID	SUMMARY S	TATEMENT OF DEFICIENCIES		ID	PROVIDER'S PLAN OF CORRECTION		(X5)
PREFIX	`	CY MUST BE PRECEDED BY FULL		PREFIX	(EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	ΓE	COMPLETION
TAG		LSC IDENTIFYING INFORMATION)		TAG			DATE
		ed. (Employee #1 and			checklists of new employees during the quarterly meetings until it is determined that 100% compliance has been		
	Employee #4)						
	Findings includ	e:		achieved.	•		
	On 12/18/13 at	10:30 AM, review of					
	the record for the	he DON (Director of					
	Nursing- Emplo	`					
	11/12/12, indicate	ated the "Orientation					
	Checklist" was	missing from the file.					
	On 12/18/13 at 10:45 AM, review of						
	the record for C	•					
	· ·	ated the "Orientation					
		er file was signed but					
	not filled out.						
	On 12/18/13 at	11:30 AM, interview					
		ndicated she did not					
	have a copy of						
	Checklist comp						
	On 12/18/13 at 11:35 AM, interview						
		istrator (Employee					
	1	was the expectation					
	of the facility to have those						
	completed and	in every employee					
	record.						
	On 12/19/13 at	11:45 AM review of					
	On 12/18/13 at 11:45 AM, review of the "Orientation and Inservice Training Policy" received from the Administration (Employee #6) on 11/17/13 at 1:15 PM, indicated "Verification of general and						
	verilication (	n general and					

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet

Page 17 of 18

PRINTED: 01/21/2014 FORM APPROVED OMB NO. 0938-0391

AND PLAN OF CORRECTION IDENTIFICATION NUMBER:  155752		A. BUILDING  B. WING	00 	COMPLETED 12/18/2013				
NAME OF PROVIDER OR SUPPLIER  MORNINGSIDE NURSING AND MEMORY CARE CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE  18325 BAILEY AVE  SOUTH BEND, IN 46637					
(X4) ID PREFIX TAG	(EACH DEFICIEN	TATEMENT OF DEFICIENCIES CY MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIA' DEFICIENCY)	(X5) COMPLETION DATE			
	specific orienta using appropria	tion will be in writing ate facility forms and vledgements by the						

FORM CMS-2567(02-99) Previous Versions Obsolete

Event ID: MVMP11

Facility ID: 004732

If continuation sheet Page 18 of 18